

# PATENT ABSTRACTS OF JAPAN

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A23L 1/212  
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(21)Application number : 59-094368

(71)Applicant : HOUSE FOOD IND CO LTD

(22)Date of filing : 10.05.1984

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(54) METHOD FOR PREVENTING SOFTENING OF VEGETABLE

(57)Abstract:

PURPOSE: To prevent deterioration in sense of eating of a vegetable caused by the softening of the vegetable tissue in heating the vegetable, by dipping the vegetable in an aqueous solution of calcium at a specific temperature.

CONSTITUTION: A vegetable is dipped in an aqueous solution of calcium in 1W 5wt% calcium salt concentration at 0W15°C for  $\geq 5$ hr, and the temperature of the aqueous solution of the calcium in this state is increased to 40W70°C. The aqueous solution is kept at the above-mentioned temperature for a given time, preferably about 10W180min.

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## LEGAL STATUS

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## End of Result Set

L3: Entry 1 of 1

File: DWPI

Nov 26, 1985

DERWENT-ACC-NO: 1986-011924  
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TITLE: Inhibiting softening of vegetables - by immersing in aq. calcium soln. at low temp.,  
heating and maintaining temp. for specific time

## PATENT-ASSIGNEE:

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PRIORITY-DATA: 1984JP-0094368 (May 10, 1984)

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## PATENT-FAMILY:

	PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
<input type="checkbox"/>	<u>JP 60237957 A</u>	November 26, 1985		003	
<input type="checkbox"/>	<u>JP 93007971 B</u>	January 29, 1993		003	A23L001/212

## APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP 60237957A	May 10, 1984	<u>1984JP-0094368</u>	
JP 93007971B	May 10, 1984	<u>1984JP-0094368</u>	
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INT-CL (IPC): A23B 7/15; A23B 7/157; A23L 1/21; A23L 1/212

ABSTRACTED-PUB-NO: JP 60237957A

## BASIC-ABSTRACT:

Method includes (a) immersing vegetables in aq. calcium soln at low temp, (b) heating the soln to 40-70 deg.C and (c) maintaining the temp for a prescribed time.

USE/ADVANTAGE - Vegetables such as carrots, potatoes, radishes, onions, celery, cabbage, pimento, etc. maintains a good texture even after heat-treatment.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: INHIBIT SOFTEN VEGETABLE IMMERSE AQUEOUS CALCIUM SOLUTION LOW TEMPERATURE HEAT  
MAINTAIN TEMPERATURE SPECIFIC TIME

DERWENT-CLASS: D13

CPI-CODES: D03-A04;

## SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1986-005069